

VERMENTINO

Maremma Toscana DOC



TENUTA
SASSOREGALE

GRAPES:	Vermentino
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	150 metres above sea level (492 ft.)
TYPE OF SOIL:	Deep, rich with a good fraction of clay
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	5,100 per hectare (610 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	13.5 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium, tulip-shaped
AGING POTENTIAL:	3/4 years
BOTTLES PER BOX:	12
FORMAT (CL):	75 (25,3 oz)

Technical Information

The grapes are harvested at full technological and aromatic ripeness to enhance their aromatic potential and structure. Off-the-skins vinification begins with the soft-pressing of the grapes and continues with fermentation in steel tanks, where the wine stays in contact with the lees for about five months in order to acquire further nuances of flavour.

Tasting Note

A bright straw yellow heralds the intense, elegant bouquet where the dominant citrus and white-fleshed fruits are threaded with appealing hints of Mediterranean herbs. On the palate it unfolds over an intriguingly agile structure nicely paced by a well-sustained savouriness.

Food Matchings

Ideal with vegetable or fish-based starters and excellent with all saltwater fish preparations, including first and main courses served with aromatic herbs or spices. Perfect with Catalan-style lobster.

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SASSOREGALE VERMENTINO

*Sun, wind and sea captured in a bottle.***WINERY BACKGROUND:**

Our bold and untamed soul is represented by the boar that roams the area around our organically-farmed vineyards. In this area where nature remains in its pristine wildness, we are proud to grow and make top-quality authentic Vermentino.

The Sassoregale estate is located in the province of Grosseto. No metaphor is over the top when it comes to describing a wine that comes from 94 acres of vineyards surrounded by a virgin forest that to this day retains its rugged beauty. This is an area where the light of the Tyrrhenian Sea strengthens the vines, and the sea breeze takes the edge off the strong summer sun. We take special care in our vineyards to ensure sustainability of the environment, the vineyard, and cellar. The result is a wine that is bold with all of the aromas and flavors of the Mediterranean landscape.

VINEYARDS & WINEMAKING DETAILS:

Our Vermentino is planted across two vineyards: *Vigneto Centralina*, which sits at an altitude of 150 sloping up to 170 meters (500 to 550 feet) on clay and stones in the soil, and *Vigneto Boschetto* at 150 meters (500 feet) with more sand and silt. The warm and dry conditions means that our vines have to push their

**GRAPES:** 100% Vermentino**ORIGIN:** Maremma Toscana (untamed country of Tuscany)**CLIMATE:** Classic Mediterranean, warm and dry**DOMINANT SOIL TYPE:** Medium textured with good drainage**MIN/MAX ELEVATION:** 150-170 meters (500-550 ft)

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roots down deep to unlock water during the growing season. We can easily farm using only certified organic products in the vineyard.

Our winemaker looks for purity in our fresh citrus fruit and herbal character. The ripe Vermentino grapes are gently pressed without contact from oxygen, which might otherwise dull the fruit expression, and the skins are immediately separated so to not impart overly bitter sensations. The Vermentino grape juice is then fermented in stainless steel at cool temperatures (12 to 16°C or 54 to 60°F) to complete dryness. Malolactic fermentation is blocked in order to retain bright acidity and is briefly matured in stainless steel and bottles.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Sassoregale Vermentino is crisp and dry with layers of citrus framed by wild herbs and a sea salty tang on the finish. Vermentino is perfect with your next crustacean creation or raw seafood. Sassoregale's is a great match for a wide breadth of international cuisines. The citrus flavors will pair wonderfully with flavorful dishes like oregano-dusted and seared scallops with smoked chipotle chile aioli, sushi or rich vegetable dishes like parmesan-crusted slow-roasted tomatoes.